

2018 PA Preferred Jr. Baking Cookie, Brownie, and Bar

First Place
Madison Shaw
Dauphin County

PA Preferred Caramel Apple Cheesecake Bars

Ingredients:

- **Crust:**

- 1C Flour
- ¼ C Brown Sugar
- ½ C Weis PA Preferred Butter

Combine ingredients and press into a parchment paper lined 9x9 pan. Bake 350 F for 15 Minutes.

- **Cheesecake:**

- 8 oz. Cream Cheese
- 1 Large Weis Preferred Egg
- ½ c Granulated Sugar
- 1 tsp Vanilla

Blend ingredients in large bowl. Set Aside.

- **Apple Filling:**

- 2C Diced Strite's Orchard PA Preferred Apples
- 2T Sugar
- 1T Cinnamon

Peel and Core apples. Dice them into a bowl. Top with ingredients and mix well. Set aside.

- **Crumble:**

- ½ C Brown Sugar
- ½ C Flour
- ½ C Oats
- 6T Unsalted Weis PA Preferred Butter

In a bowl, combine sugar and flour. With a fork, cut-in the butter. Stir in Oats.

- **Caramel:**

- 1 ½ C Sugar
- 9T Weis PA Preferred Butter
- ¾ C Heavy Cream

Over medium high heat, in a sauce pan, melt sugar stirring constantly. When melted, stir in butter. Remove from heat and carefully stir in heavy cream. Set aside.

Pour cheesecake mix over crust, then layer with the apple filling and top with crumble. Bake for 50 minutes at 350 F. Top with melted caramel sauce.

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Second Place

Kaiden Snare

Huntingdon County.

Zucchini Bars with Almond Frosting

Ingredients List:

Bars:

- 1C Canola or Vegetable Oil
- 2C Granulated Sugar
- 2C Grated Zucchini – Pa Preferred – Rispolli’s Farm (Huntingdon PA Farmer’s Market)
- 3 Eggs PA Preferred Giant Brand
- 1tsp Vanilla Extract
- 1 1/3C Buckwheat flour- PA Preferred Burnt Cabins Grist Mill, LLC
- 2/3C All Purpose Flour
- 1 tsp Salt
- 2tsp Baking Soda
- ¼ tsp Baking Powder
- ¾ C Oatmeal

Frosting:

- ½ C Butter, Softened
- 4oz Cream Cheese, Softened
- 2 ½ C Confectioner Sugar
- 3tsp Vanilla Extract
- ¼ tsp Almond Extract

Directions:

Preheat oven to 350 degrees. Grease (10X15) jelly roll pan. Mix together oil, sugar, zucchini, eggs, and vanilla until well blended. In a separate bowl, mix together flour, salt, baking soda, and baking powder.

Add flour mixture into zucchini mixture and combine. Some lumps will remain. Add oatmeal and stir.

Bake 15-20 minutes or until starting to brown around edges and middle is no longer wet looking.

Cool bars completely before frosting.

For frosting- Cream together butter and cream cheese then slowly add confectioner sugar. Continue beating and add vanilla and almond extracts. Frost cooled zucchini bars.

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3rd place

Marian Harris

Berks County

Irresistible Chocolate Raspberry Truffle Brownies

Brownies:

- 1 ¼ C Semisweet Chocolate Chips
- ½ C Butter
- ¾ C Brown Sugar
- 2 Eggs PA Preferred Weis Brand
- ½ tsp instant Coffee dissolved in 2T water
- ¾ tsp Vanilla Extract
- ½ tsp Baking Powder
- ¾ C Flour PA Preferred FM Brown's Sons Inc. Brand

Truffle Filling:

- 1C Semisweet Chocolate chips
- 1 tsp Cocoa
- 8 oz. Cream Cheese, Softened
- ¼ C Confectioner's Sugar
- 1/3C Seedless Red Raspberry Jam
- ½ tsp Vanilla Extract

Glaze:

- 1/4C Semisweet Chocolate Chips
- ½ tsp Cocoa
- 1 T & 1tsp Milk/ Heavy Cream PA Preferred Weis Brand

Brownies:

Melt Chocolate chips and butter in the top of a double boiler. Cool Slightly Beat eggs and sugar. Add chocolate mixture and coffee dissolved in water to egg mixture and mix well. Mix in vanilla extract. Stir in baking powder and flour until just combined. Spread in 9X9 pan and bake 30- 35 minutes at 350 degrees. Cool on wire rack.

Truffle Filling:

Melt Chocolate chips in the top of double boiler. Set aside. Beat Cream cheese until fluffy. Add confectioner's sugar and raspberry preserves, beating until fluffy. Beat in vanilla extract. Beat in melted chocolate and cocoa until well blended. Spread over top of brownies.

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Glaze- Melt chocolate chips in a top boiler. Stir in heavy cream and cocoa. Drizzle over top of truffle mixture. Chill 2 hours. Cut into squares. Store in refrigerator.

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4th place
Olivia Knab
Blair County.

Peaches and Cream

For Crust and Topping:

- 1C All plain flour- PA Preferred Burnt Cabin Grist Mill
- ½C Oats
- 1/3C Brown Sugar
- 1tsp Cinnamon
- 2/3C Butter
- ½ C Pecans

For the Filling:

- 1 Large egg PA Preferred Weis Brand
- 1/2C Granulated Sugar
- 1T All plain flour PA Preferred Burnt Cabin Grist Mill
- 2 Medium Peaches peeled and chopped PA Preferred Donnelly Orchard in Huntingdon (Fall season use Canned)

For the Glaze:

- ½C confectioner sugar
- 2tsp Milk PA Preferred Ritchey's Dairy
- ½ tsp Vanilla

Preheat oven to 350 degrees. Line 8X8 baking pan with parchment paper. In large bowl whisk the flour, oats, brown sugar and cinnamon together until combined. Cut in the cold butter until mixture reaches coarse, pea sized crumbs. Remove ¾C of mixture, put in small bowl for later. Evenly press the remaining oat mixture into bottom of baking pan. Bake for 15 minutes.

Whisk egg and sugar together until smooth. Add flour and then fold in peaches. Remove the crust from stove. Sprinkle remaining mixture onto pan. Bake for 30 minutes. Cool for 30 minutes then refrigerate to chill then cut into squares. Remove. Cut. Mix Glaze together, then spoon on bars.

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5th place
Claryn Groff
Lancaster County

Apricot Almond Cookies

Cookie Ingredients:

- 1C All-purpose flour PA Preferred Weis Brand
- 1 tsp Baking Soda
- 1C Butter PA Preferred Weis Brand
- $\frac{3}{4}$ C Packed Brown Sugar
- $\frac{1}{2}$ C Sugar
- 1 Egg PA Preferred Weis Brand
- $\frac{1}{2}$ tsp Almond Extract
- 2 tsp of Water
- 2 $\frac{1}{2}$ C Quick Oats
- 1C Snipped Dried Apricots
- $\frac{1}{2}$ C Finley Chopped Almonds

Glaze Ingredients:

- 2C Powdered Sugar
- 1/4tsp Almond Extract
- 2 T Water

Stir together flour and baking soda. Beat butter in a large mixing bowl. Add the 2 sugars to the butter and cream. Add egg, almond extract, and water; beat well. Add Flour mixture and beat well. Stir in the oats, apricots and almonds. Drop on cookie sheets and bake at 325 Degrees for 12 and a half minutes. Cool on the sheet then transfer to a rack.

For Drizzle, Stir together the powdered sugar, water and almond extract. Drizzle over cookies. Optional, Garnish with apricots and almonds 😊

Makes about 54